

# THE LUSCIOUS OYSTER.

Ten Ways to Cook It, as Shown by Experience.

How the Bivalves Should be Treated by the Cook in Order to Get the Best Results and So Satisfy Exactng Man.

(Philadelphia Record.) Having chosen "Ten Ways of Cooking Oysters" as the subject of her first lecture, Mrs. S. Tyson Rorer in her own inimitable way began her thirteenth annual Food Show course at Industrial Hall, Broad and Vine streets, yesterday afternoon.

The ten ways included fried in oil, pickled with celery, fricasseed in bouche cases, cocktails, salad, cutlets, broiled, curried in rice, with steak and as a sauce for a turkey.

**THE OYSTER COCKTAIL.** The oyster cocktail is in reality the oyster number in the course at dinner. Into a small bowl of cracked ice sink a straight, small glass. Put into the glass six tiny oysters, the juice of half a lemon, and then add enough tomato catsup to half fill the glass. An abbreviated oyster fork is laid across the top of the glass, with which to fish out the tempting little bivalves.

**FRIED OYSTERS.** For frying Mrs. Rorer used cottonseed oil, and she said bread crumbs were much better than cracker crumbs, because of the absence of shortening. She covered the oysters quickly with crumbs, then dipped them in the egg, and then in the crumbs again. They should be fried as soon as they are dipped, else they'll come out naked. The crumbs should not be coarse, as they take up too much egg and make the oyster too large. (For croquettes use the coarse crumbs.)

They should be fried when the oil is at a heat of 350 degrees. If one has no thermometer the test is made by dropping into the fat a small piece of bread; the fat is right if the bread is browned after staying in 20 minutes. The fair lecturer announced that 300 oysters might be fried in the half saucpan of fat if the frying was properly done, and more, that it might be used time and again if it were properly treated.

Do not place more than four oysters in the frying basket at once, and do not turn them. Do not put in more than the last lot is out. Sink them in the fat, when done they'll float. Then take them out and place them on a soft paper that any possible bit of fat may be gotten rid of, ending them up that the juices may be retained, and also that they shall retain their crispness, instead of steaming. Listeners were reminded when Mrs. Rorer carried her frying basket to the fire with a plate under it that the lack of just such precautions as this meant twice the work necessary. "It is only very dirty people who have always to be scrubbing."

**PICKLED WITH PARSLEY.** Boil 50 oysters. Drain, and when cold cover them with half pint of white wine vinegar, and let them stand overnight. When you serve and dish them sprinkle over finely chopped parsley, a tablespoonful of capers and six finely chopped olives. Four over a French dressing.

**OYSTER CUTLETS.** Drain 25 oysters. Wash them and drain again. Place in a saucpan and stir carefully until they reach the boiling point. Drain, and let them stand overnight. Chop the oysters fine and add to them the liquor. Measure, and to each pint allow one tablespoonful of butter, two rounding tablespoonfuls of flour. Put the oysters over the fire, and rub together the butter and the flour. Add the oysters, cook until thick; add the yolk of two eggs, cook for just a moment, take from the fire and add a level teaspoonful of salt, a teaspoonful of onion juice, a tablespoonful of chopped parsley, a dash of red pepper. Turn out to cool. When cold, form into oilet-shaped croquettes, or into oyster forms, then dip in a batter of bread crumbs. Fry in smoking hot fat. Serve around a mound of cabbage salad.

**CURRIED BORDER OF RICE.** Drain and dry 25 oysters, dusting with salt and red pepper. Put two tablespoonfuls of butter and one onion, chopped fine, into a saucpan. Cook slowly until the onion is tender, not browning. Add a teaspoonful of curry, a tablespoonful of flour and a half-pint of boiling water. Boil for a moment and strain into a double boiler. Add half a teaspoonful of salt. Throw the oysters, a few at a time, into a very hot, griddle, turn, and when brown lift them into the curry sauce. When all are boiled add two tablespoonfuls of lemon juice and turn them into a dish that has been arranged round its edge a rice border.

**OYSTERS WITH STEAK.** Those who like the oyster flavor in meat will be glad of this recipe: Drain and wash 25 oysters, though a dozen will do. Then drain again. Select a nice sirloin steak; trim it (keeping the tough end for a brown stew, a Hamburg steak or for stuffing peppers) and broil it for eight minutes—five on one side and three on the other if you use gas, but turning constantly if you use coal. Put the least cooked side down in a baking pan, cover with the oysters and run into a quick oven. The oysters will curl in about 10 minutes, when the steak is lifted carefully onto the serving dish, dusted with salt and pepper and a little melted or clarified butter poured over. A slice of lemon dipped in minced parsley forms the finishing touch.

**OYSTER SALAD.** Drain 25 large oysters. Put them, a few at a time, in a kettle of boiling water. Drain and place on ice till very cold. Then make a French dressing (four tablespoonfuls of oil to two of Tarragon vinegar, one-half teaspoon of salt and half a teaspoon of pepper), and pour over the oysters when they've been placed on a dainty bed of lettuce. Cover with one-half pint of chopped celery and serve at once.

**BROILED OYSTERS.** Drain 25 and throw them, a few at a time, on a very hot griddle. Turn quickly and lift into a double broiler, adding a tablespoonful of butter, half a teaspoonful of salt and a dash of pepper. Serve on toast.

**FRICASEED IN BOUCHE CASES.** These cases are made from French fritter batter and fried on a bouche meat. Dip the oysters in the batter and fill with creamed oysters.

**OYSTER SAUCE FOR TURKEY.** This and creamed oysters are identical. Drain 25 oysters and boil in their



## FRENCH STAGE FAVORITES WHO ARE COMING.

The great Bernhardt and the inimitable Coquelin are on the ocean heading for America. They are coming for an extended tour of this country and will be seen in the principal American cities.

own liquor. Add a tablespoonful of butter and one of flour and sufficient milk to make one pint. When they are boiling season.

### VICAR BARRY KILLED.

RUN DOWN BY A CABLE CAR IN NEW YORK.

(By Telegraph to Virginian-Pilot.) New York, Nov. 14.—Rev. Father John P. Barry, Vicar-General of the Diocese of Manchester and Concord, N. H., and pastor of St. John's Church, Concord, was instantly killed by a cable car on Broadway late this afternoon. In company with Rev. E. M. Callahan, of Portsmouth, N. H., Rev. W. Murphy, of Portland, Maine, and Rev. W. J. O'Reilly, of Manchester, N. H., he was crossing the street immediately in front of the Astor House for the purpose of making a letter at the postoffice. Two cars were passing at the time, and Father Barry, being in the lead, jumped across the track to avoid the first. Before he could be warned he was caught by the fender of the other car and thrown in front of the wheels. His body was dragged for some distance, the wheels of the first truck passing over and horribly mangled the body. Traffic was stopped for some time, owing to the difficulty in removing the remains from the entangling wheels.

The body was removed to the nearest police station and Bishop D. M. Bradley, of the Manchester (N. H.) Diocese, who, with the other priests, is here to attend a series of special services at St. Patrick's Cathedral, was notified. Afterward, under his instructions, the body was removed to an undertaker's establishment, where it was prepared for removal to the dead churchman's home. Requiem mass will be said at the St. Peter's Church on Friday morning. In consequence of the accident the sermon which was to have been preached to-morrow at the Cathedral by Bishop Bradley has been cancelled.

Father Barry was 67 years old and well-known throughout New England. The conductor and motorman of the car that killed the Vicar were arrested by the police.

### A NORFOLK NEGRO.

MUST GO TO ENGLAND TO BE TRIED.

(By Telegraph to Virginian-Pilot.) Philadelphia, Nov. 14.—A British court of inquiry decided to-day that J. Roberts, colored, the fireman of the British steamer Wilderfort, who is accused of stabbing while at sea, on November 3, W. Allison, another fireman on the same vessel, must go to London to stand trial. Before forming the court, British Consul Powell, in view of the fact that Roberts is an American citizen, his home being in Norfolk, Va., inquired of United States District Attorney Holland whether or not that official would conduct the trial in this city, but the district attorney replied that he had no jurisdiction in the case, the offense having been committed on a British vessel, the same as on British territory, and outside of American waters. Arrangements have been made for Roberts to leave on the British steamer Mackinaw, which sails from this port to-morrow for London. The court of inquiry was composed of Consul Powell and Captains Musselwhite, of the Mackinaw, and Dean, of the British steamer Dunfath.

### Major Chas. A. Booth Dead.

(By Telegraph to Virginian-Pilot.) Louisville, Ky., Nov. 14.—Major Chas. Alfred Booth, U. S. A., quartermaster in charge of the United States arsenal at St. Louis, died here to-day from pneumonia at the home of his father-in-law, former Governor John Young Brown.

On Saturday Major Booth arrived here with his wife to visit the latter's parents. He was then only slightly indisposed, but soon afterward pneumonia developed.

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NEDDO-NEDDO-NEDDO

## THE FIELD OF SPORT.

### The Virginias Defeat Blacksburg Team by 17 to 5.

The Game of Football Was a Hard Fight From Beginning to End—Many Mishaps on Atlanta Race Track—Jeffries and Sharkey to Fight.

(Special to the Virginian-Pilot.)

University of Virginia, Nov. 14.—In the finest game of the season Virginia defeated the V. P. I. to-day by a score of 17 to 5. The game was a hard fight from beginning to end. Dabney's magnificent run, assisted by Nalle, for 50 yards, scoring touchdown, and Carpenter's Blacksburg, goal from the field were features of the first half. In the second half, after hard playing, Virginia scored her second touchdown, and at the close, amidst wild excitement, Coleman sent the ball between the goal posts on a drop kick. Coleman, and Nalle especially, and the entire team played hard ball. The V. P. I. put up the strongest game seen here in years. There is a grand rally here to-night.

### LINE-UP.

Positions.	V. P. I.
Left End	Jewell
Left Tackle	McCormick
Left Guard	Carper
Center	Steele
Right Guard	Haskell
Right Tackle	Abbot
Right End	Moffett
Quarter-back	Decamp
Left Half-back	Hufford
Right Half-back	Hardaway
Full-back	Carpenter

Final score—Virginia, 17; V. P. I., 5. Touchdown, Dabney and Coleman. Goals from touchdowns, Coleman (2). Goal from field, Coleman and Carpenter. Referee, H. D. Waters. Umpire, E. C. Willis. Time-keepers, Church, of Virginia, and A. Gunst, of V. P. I. Time of halves, 25 minutes.

### THE ATLANTA RACE TRACK.

Atlanta, Ga., Nov. 14.—Events at Piedmont Park this afternoon were full of mishaps. Covington Kentucky, a well-known horse, broke her left fore leg in the fourth race as she was going the last hurdle. She limped pitifully to the wire. She was not shot, but will be treated. Jockey Johnson, who was up on her, was not injured.

In the same race Hy Admiral, Ferguson up, fell at the last hurdle. Neither horse nor jockey were injured. Mr. Williamson, on Julia Rose, in the second race, was caught in a jam and unseated. Julia Rose came in alone. Miss Chambers, with Christmen up, fell on the back stretch in the last event. Neither was injured. Christmen remained his seat and came in. Summary:

First—Selling, six and one-half furlongs: Annie Lauretta, time 1:26. Second—Selling, six and one-half furlongs: Fair won; The Irish Boy second; Matinee Cross third, time 0:58. Third—Selling, one mile: Brother Fred won; Bous second; Saucenot third, time 1:45. Fourth—One mile, over four hurdles: Gomez won; Land 10 second; Nellora C. third, time 1:35. Fifth—Seven furlongs: Little Reggie won; Seldenbach second; Judge Baker third, time 1:35.

### JEFFRIES AND SHARKEY MATCH.

New York, Nov. 14.—A match was made in this city to-day between James J. Jeffries, the champion pugilist, and Tom Sharkey. The terms in the agreement are that the winner shall take the entire purse. The battle will be decided next May before the club offering the largest purse. If the battle takes place in Nevada it will be to a finish. Bids for the fight will remain open till January 15. Marquis of Queensberry rules will govern the contest and five ounce gloves will be used. Each principal receives \$5,000 to insure his appearance in the ring. The articles also contained the provision that should Jeffries make a match with either Bob Fitzsimmons or Gus Ruhlin that the battle would be decided before the present one. The same conditions prevail in regard to the match being made between Sharkey and Ruhlin.

### SMITH LOSES A FIGHT.

Savannah, Ga., Nov. 14.—"Mysterious Billy" Smith, of New York, lost his fight here to-night with Jim Judge, of Scranton, Pa., by fouling his man in the eleventh round. The fight was fast and furious up to the point of conclusion. Smith's ring tactics were condemned by the audience.

## EXTRA SESSION OF THE LEGISLATURE.

### Continued from Page 1.

#### RAILROAD COMMISSION PROPOSED.

A prominent Democrat from the mountain section of the State was in the city last night. He said the question of creating a Railroad Commission for Virginia, to be elected by the people, was one of the liveliest to be dealt with by the Constitutional Convention, and that the people of his section were largely in favor of it. He said he thought the commission should be composed of either three or five members, and that the interests of the railroads, as well as the interests of the people, should be properly represented on the commission.

He said this would be one of the most valuable reforms which could be inaugurated by the coming Constitutional Convention, and he had no doubt but that it would be brought about by that body.

#### SWANSON'S SUPPORTERS HAPPY.

The local supporters of Congressman Claude A. Swanson for the gubernatorial nomination, are very happy over the large Bryan vote in the Second and Ninth Districts, and say that the increase in the next gubernatorial elections will help the candidacy of their favorite, as they claim that he will get most of the votes both in Tidewater and the Southwest.

#### U. S. CIRCUIT COURT.

In the United States Circuit Court of Appeals to-day the case of the Fidelity and Casualty Company, of New York, against the St. Matthew's Savings Bank, of Charleston, S. C., was decided. Judge Paul reading the opinion.

J. W. Zimmer, cashier of the bank, several years ago became a defaulter. The Fidelity and Casualty Company was surety on his bond for \$10,000. The company refused to pay on the ground that the president and directors of the bank had not exercised proper diligence in supervising the work of the cashier. Suit was brought and a special master was appointed to investigate the case and report. He recommended that judgment be given in favor of the bank for the sum of \$7,047.55 and interest from September, 1895.

#### SUPREME COURT OF APPEALS.

In the Virginia Supreme Court of Appeals to-day argument was completed in the case of Maryann Auditor, vs. Dicks and others, and submitted the case of Calloway vs. Webster, from the Circuit Court of Franklin was then taken up. Hon. E. W. Saunders appearing for the appellant and Messrs. Ballard and Lee for appellee.

The argument in this case will probably be completed to-day, and the case of the Southern Railway vs. the Commonwealth, removed from Staunton, will next be heard. Hon. Enna Hinton, Jr., will appear for the appellant, while Attorney General Montague, Messrs. H. Williams, R. M. Ward and James Rungardner, Jr., will represent the appellee.

#### WRECK COMMISSIONER.

Governor Taylor to-day appointed John Stevens a wreck commissioner for the county of Princess Anne. The law allows the Governor to appoint such an officer for each county bordering on the coast.

#### EPIDEMIC OF WEDDINGS.

There was an epidemic of weddings here to-day, and others are scheduled for the near future.

Dr. C. Mervin Branch, a well-known physician, and Miss Enna Bass, a charming young lady, were married at 11:30 this morning at the bride's residence, and left at noon on a Northern tour.

#### CHAPPELL-CURRY.

Miss Ally Vaughan Chappell, formerly of Suffolk, and Mr. Claude D. Curry

## BERKLEY NEWS AND ADVERTISEMENTS

### CORY AND TAGGETT.

One of the Prettiest Marriages of the Season.

Church Was Tastefully Decorated—The Bride and Bridesmaid Were Beautiful—Gowns—Ivey Lee Mansfield Married—The News Told in Brief Items.

Yesterday afternoon at 4:45 o'clock, at the Arlington Memorial Presbyterian Church, took place the prettiest marriage event of the season, when Miss Florence Jean Taggett became the bride of Mr. William Harrison Cory, a popular and highly esteemed young man.

Promptly at the time announced the contracting parties arrived at the church and to the inspiring strains of the "Lohengrin" wedding march, the bride, accompanied by her maid of honor, Miss Maggie L. Cory, sister of the groom, entered at the east aisle of the church.

AT THE ALTAR. At the altar they were met by the groom and groomsmen, Mr. R. L. Cox, who entered at the side door. The ceremony according to the ritual of the church was performed by the pastor, Rev. W. A. Slaymaker, and was impressive.

MUSIC AND FLOWERS. Mrs. Charles I. Wicks presided at the organ, and during the ceremony "The Sweetest Story Ever Told" was played in low tones. The ceremony over, Mendelssohn's wedding march was played while the people left the church.

THE BRIDE. The bride was dressed in a blue broad-cloth traveling gown, with hat and gloves to match. She carried a beautiful bunch of white chrysanthemums, and her maid of honor was dressed in a tailor-made broad-cloth gown, with a black velvet hat, and carried pink carnations.

The groom, his best man, and the ushers, Messrs. J. Lee Cox, Jr., William Sykes, Frank Lurman, John and Charles Morgan, were dressed in handsome black suits and wore boutonnieres of pink carnations.

The bride is the charming and accomplished daughter of Mr. and Mrs. Andrew S. Taggett, No. 9 South Main street, a popular druggist of Norfolk.

The groom is the son of Mr. and Mrs. Wm. H. H. Cory, of Pine street, a ship chandler of Norfolk, in which business the groom also is engaged.

The bride received a great number of beautiful and costly gifts. Mr. and Mrs. Cory left here by the Washington steamer for Washington and other Northern cities.

They will be away for a week. On their return they will reside temporarily in Park View, Portsmouth.

#### NEWS IN BRIEF.

The funeral over the remains of Ivey were married at 6 o'clock this evening, and left on a trip to Suffolk.

Miss Gertrude Newsome was maid of honor and Mr. Harvey Butler was best man.

#### REDD-WETZEL.

Mr. J. Hartwell Redd and Miss Lavonia A. Wetzel were married at 6:30 this evening at Park Place Methodist Church. The bride is the beautiful and attractive daughter of the late L. A. Wetzel, and the groom is the popular manager for Etchison, Bates & Starke.

#### DICKINSON-WOODSON.

Miss Bessie Franklin Dickinson, the pretty daughter of the late Col. J. F. Dickinson and Mrs. E. K. Woodson, a prominent wholesale merchant, were married at 7 o'clock this evening at the First Baptist Church.

#### RICHARDSON-BOWERS.

Mr. Dallas C. Richardson, a son of Commonwealth's Attorney D. C. Richardson, and Miss Florence J. Bowers, were married at the home of the bride at 6:30 o'clock this evening. Mr. J. M. Richardson, of Newport News, a brother of the groom, was best man.

#### HASSELL-WENZEL.

Miss Cora Hassell and Mr. Frederick Wenzel were married at 5:30 o'clock this afternoon. A reception followed. Miss Hassell is the beautiful daughter of Mr. Burghard Hassell, the editor and publisher of the Daily German Advertiser and the Virginia Farmer. Mr. Wenzel is connected with the Trigg Ship-building Company.

#### SMITH-LAWTON.

Mr. N. J. Smith and Miss Clair C. Lawton, both of this city, were married in Washington at noon to-day. It was in no sense an elopement. For reasons satisfactory to themselves, Mr. Smith and Miss Lawton decided to have the ceremony performed at the National Capitol. They left Richmond this morning. It had been previously arranged that presents in Washington should meet them upon their arrival there. Mr. Smith is the deputy in charge of the Internal Revenue office in Richmond and is one of the most popular officials in the city. He is widely known having been an active participant in Republican politics. He was formerly commandant of Phil Kearney Post, G. A. R.

#### ACCOMMODATION ANNOUNCEMENT.

Cards are out for the marriage at Chancelor, on Tuesday, November 27th, of Miss Georgia Richmond Quinby and Mr. George Walter Mapp, both of Accomac county.

Miss Quinby is a daughter of the late Uphur H. Quinby, a prominent share. Mr. Mapp is the deputy in charge of the Internal Revenue office in Richmond and is one of the most popular officials in the city. He is widely known having been an active participant in Republican politics. He was formerly commandant of Phil Kearney Post, G. A. R.

#### ATTEMPTED SUICIDE.

News came to the police station last night that John Pickett, a white man living at Princess Anne avenue and Chicago street, attempted suicide. It was stated that he had taken chloral and that Dr. Baxter was attempting to restore him. The man could not be verified at the late hour of 2:30 o'clock this morning.

Lee, the infant daughter of Mr. and Mrs. Wm. L. Mansfield, was conducted from the family residence, on Maple avenue extended, yesterday afternoon at 2:30 o'clock, Rev. T. C. Skinner, pastor of the Berkley Avenue Baptist Church, officiating. The remains were interred in Magnolia Cemetery.

Nelle B., the little daughter of Mr. and Mrs. Anne Harbury, is quite ill at their home, in South Norfolk.

Mrs. John Loritz, of Baltimore, is the guest of her daughter, Mrs. M. D. Fancher, in South Norfolk.

Mrs. J. M. Creighton, who has been visiting her mother, Mrs. John A. Stryker, of South Norfolk, for several days, has returned to her home, in Grafton, W. Va.

Mrs. E. E. Stryker, of South Norfolk, is visiting her sister, Mrs. M. Hodges, at Great Bridge.

Mrs. B. E. Randolph, of Seaboard avenue, South Norfolk, is visiting her niece, Mrs. Shay, in Nansemond county.

Mrs. Peter Burgess, of Camden, N. C., is visiting Mrs. W. T. Gordon, on Berkley avenue.

Mr. D. A. Cox's horse, attached to a buggy, was frightened by a street car yesterday and ran away, slightly damaging the vehicle.

Dr. J. B. Floyd, who has been seriously ill since Sunday, was slightly improved yesterday.

Mr. J. W. Mears and wife, of Belcross, N. C., are the guests of Mrs. J. B. Floyd.

A number of delegates to the M. E. Conference in Norfolk are being entertained in Berkley.

The W. C. T. U. will meet at the residence of Mrs. Henle, on the corner of Washington and Mulberry streets, this afternoon at 3 o'clock. Business of importance will be considered.

### BERKLEY ADVTS.

FOR RENT—FROM NOVEMBER 15, rooms with or without board, private use of bath room. MRS. A. S. TAGGETT, No. 9 South Main street, Berkley, Va. 1610-1W

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### DAUGHTERS OF CONFEDERACY.

THE SEVENTH ANNUAL SESSION CALLED TO ORDER.

(By Telegraph to Virginian-Pilot.) Montgomery, Ala., Nov. 14.—The seventh annual session of the United Daughters of the Confederacy was called to order this morning in the hall of the House of Representatives by Mrs. Edwin C. Reed, of Florida, the national president.

There is a large number of delegates present, every State in the South and some from the North being represented. The proceedings began by reading selections of Scripture from the Bible on which Jefferson Davis took the oath as first President of the Confederacy.

The representatives were welcomed by addresses by officers of local and State chapters and a response by the presiding officer. The afternoon session was consumed in a discussion of the proposed amendments to the Constitution of the Confederacy. To-night several receptions are being given to visiting daughters, one of them at the first White House of the Confederacy.

The lower house of the General Assembly graciously adjourned this morning to allow the first session of the convention to be held in the Capitol.

### THE MAPLEWOOD LOST.

WITH A VALUABLE CARGO OF CYPRESS LUMBER.

(By Telegraph to Virginian-Pilot.) Boston, Mass., Nov. 14.—Captain Ira Colbeth and the crew of eight men of the three-masted schooner Maplewood, were landed here to-day by the schooner Viola Reppard, their vessel having been abandoned a complete wreck on the northern end of the Gulf stream Sunday, November 11. Captain Colbeth reported the loss of the vessel to her owners, Messrs. Crowell & Thurlow, of this city.

The Maplewood left Mobile, Ala., October 28. She carried 300,000 feet of green cypress lumber, consigned to Wellman, Hall & Co., of this city. The Maplewood's men were without food or water from Friday morning until Sunday night. They saved nothing. The captain's loss aggregates \$1,000 in clothing, instruments and money.

### A Duel to the Death.

(By Telegraph to Virginian-Pilot.) Bartow, Fla., Nov. 14.—John Carter and Oliver Moody, two turpentine men, became involved at their camp, near here, over a woman to whom both were paying attention.

They agreed to fight it out with guns, and deliberately planning for the duel, fired simultaneously. When the smoke cleared it was found that the aim of both men had been true, and that both were killed instantly. Others were sent for, but there is no evidence that there were any other parties to the affair before or during the shooting.

### SICK HEADACHE